



BERTHA'S REVENGE SLOE GIN

25% ABV

700ML GLASS BOTTLE

CASE: 6X700ML



INTRODUCING BERTHA

Bertha, a legendary Droimeann cow from Sneem in Co. Kerry died in 1993. At 48 years of age she was recorded as being the worlds oldest cow, having given birth to an eye-bulging 39 calves over her lifetime. To immortalise her memory, we have brought her back in spirit – literally!

Using whey alcohol from the local dairy farmers here in Cork, together with our own natural well water and an interesting mix of foraged and sustainably sourced botanicals, we have hand-crafted a multi-award winning gin that is smooth, textured and distinctively flavoured.

SLOE GIN is a traditional tippie which has been made by households in northern Europe for centuries. For our SLOE GIN we use sloe berries which are picked from the hedgerows around Ballyvolane House and beyond, when they ripen in the autumn. We then steep them in Bertha's Revenge Gin for several months and add some home made sugar syrup at the end to sweeten.

We aim to produce a product where the natural tartness of the fruit is not masked by the sugar, and the underlying gin element provides a subtle backbone rather than leading from the front. A bit like a good dog, SLOE BERTHA is a welcome companion when taking to the great outdoors over the winter. A few sips of SLOE BERTHA will renew flagging enthusiasm when cold, wet and watching a match from the sidelines. Equally, it will serve to gird the loins when facing the final hill of the day. Away from the sporting field, SLOE BERTHA may be enjoyed as a digestif or as a key ingredient in our Hedgerow Martini. After dinner, it is an excellent and tasty accompaniment to cheese as an alternative to port.



COCKTAIL RECIPE

HEDGEROW MARTINIS

(MAKES 2)

Ingredients:

- 2 shots/2.4 oz of Bertha's Revenge gin
- 3 shots/3.6 oz of Bertha's Revenge Sloe Gin
- 1 shot/1.2 oz fresh lime juice
- ¾ shot / 0.9 oz elderflower cordial
- 4 fresh blackberries (2 go into the cocktail shaker, 2 are used for the garnish)
- 4 to 6 lumps of ice
- 1 cocktail shaker
- 2 chilled Martini glasses

Method: When using a cocktail shaker, always avoid trying to make too much in one go, as overflowing the cocktail shaker means it doesn't mix well. Mixing two martinis per cocktail shaker works best.

1. Put all the ingredients into the cocktail shaker and shake vigorously for 30 seconds.
2. Chill the martini glasses by putting them into the freezer or leave a few lumps of ice with water in the glasses for a few minutes.
3. Pour the Hedgerow Martini through a cocktail shaker into the glasses.
4. Garnish with one frozen blackberry per martini glass.
5. Enjoy!

